

Farmer's basket bread 20%

INGREDIENTS

2 kg FARMERS GRANIX

1 kg RYE FLOUR TYPE 720

7 kg WHEAT FLOUR TYPE 550

0,15 kg YEAST

ok. 7,3 kg WATER



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 3 + 12

Cake temperature: 22 - 23°C

Weight of the cake: according to the plant

Aging of the cake: 90 - 120 min

Final fermentation: 20 - 30 min

Baking temperature: 230 - 210°C with gentle steaming of the oven



Baking time: according to weight

3

Place the finished mass in a bowl greased with oil and let it age.

5

Then lengthen the billets and put them back to rest for about 10 – 15 minutes. After that time turn and transfer them to the baskets or directly to the loading belts.

2

From all the above ingredients prepare a cake.

4

After the period of maturation, lay the dough on the table, divide into pieces of the desired weight. Round the billets and leave to relax for 10 – 15 min.

6

Bake with a gentle steaming. Drain the steam at the end of baking to obtain a crispy crust.

Bon appétit!

Smaczne!



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